

## Fleece summer menu 2012

### ***Share plates***

Grilled haloumi, peach and basil 10  
Corn fritters, roast tomato and chilli sauce 10  
Salt and pepper wingettes 10  
Caramilsed pork skewers 10  
Crispy duck with citrus sauce 12  
Pork gyoza- Japanese pork dumplings 12  
Prawn and vermicelli spring rolls, nam jim 10  
Smoked rainbow trout fish cakes 10

### ***Large plates***

Peking duck salad, crisp pancake, hoisin dressing 25  
Chicken and shitake mushroom pie, creamed carrot 25  
Salt and pepper squid, coconut sambal, Thai basil and tomato 25  
Cambodian style fish curry, pickled cucumber, rice 28  
Market fish, green bean, green papaya, tomato, peanut and herbs 30  
Beer battered whiting with a Chinese coleslaw 30  
Caramilsed beef brisket, black cabbage and chickpea stir-fry 28  
Western plains lamb cutlets, fattoushe salad, harissa 30

### ***- Grain fed Victorian beef from Romsey Park***

Scotch fillet-350gr 34  
Porterhouse-300gr 32  
Eye fillet-250gr 33  
-handcut chips, watercress and pickled shallots  
-choice of mushroom sauce, pepper sauce or garlic butter

### ***Side plates***

Lebanese bread, tomato and herb salad 7  
Watermelon, feta, hazelnut and mint 7  
Iceberg, wombok, Thai basil and radish 7  
Chinese cabbage stir-fry, garlic and sesame 7  
Crushed potato, yoghurt and dukkah 7  
Fries with tomato relish 8

### ***Sweet plates***

Coconut pannacotta, mango and lychee salad 11  
Soft meringue, lime curd, nectarine, pistachio 11  
Chocolate pudding, raspberry fool (allow 15min) 11  
Poached peach, brioche crumble, custard 11  
Cheese plate- 3 cheeses – quince paste, lavoshe, fruit toast, walnuts and apple 18